



\* 1638. \*      \* 1885. \*

247th Anniversary

OF THE



FANEUIL \* HALL, \* BOSTON,

MONDAY, JUNE 1, 1885.

COMMITTEE OF ARRANGEMENTS.

Captain PETER E. DOLLIVER, *Chairman*.

Captain SAMUEL HICHBORN,

Captain GEORGE E. HALL,

Sergeant THOMAS SAVAGE,

Sergeant EDWARD E. WELLS.

(Ex-officio Members.)      Commissioned Officers, etc.

Captain AUGUSTUS WHITTEMORE,

Lieutenant E. B. BLASLAND,

Lieutenant GEO. H. GIBSON,

Adjutant JAMES P. FROST,

Quartermaster GEO. P. MAY,

Paymaster VINCENT LAFORME,

Ass't Paymaster GEO. H. ALLEN.





BOUILLON.

FISH.

Boiled Salmon, Green Peas.

BOILED.

Turkey, Oyster Sauce.

Mutton, Caper Sauce.

Capon, Cream Sauce.

Ham.

Chicken, Truffle Sauce.

Tongue.

ROAST.

Green Goose, Apple Sauce.

Sirloin Beef.

Spring Chicken.

Stuffed Pig.

Spring Lamb, Mint Sauce.

Veal.

ENTREES.

Potted Wild Squabs.

Fillet of Beef, with Mushrooms.

Lobster Salad.

Beef à la Mode.

Sweetbreads, Larded, Tomato Sauce.

Salmon Salad.

Chicken Croquettes.

GAME.

Philadelphia Squabs.

Plover.

VEGETABLES.

Mashed Potatoes.

Radishes.

Green Peas.

Asparagus.

Cucumbers.

Sliced Tomatoes.

Pickles.

Green Corn.

Olives.

CAKE AND PASTRY.

Sheet Cake in variety.

Hunting Pudding.

Sponge Drops.

Cocoanuts and Macaroons.

Apple Méringues Pie.

Tipsy Cake.

Lemon Pie.

DESSERT.

Frozen Pudding.

Strawberry.

Charlotte Russe.

Pineapple.

Lemon.

Biscuit Tortoni.

Orange Sherbet.

Roman Punch.

Vanilla.

FRUIT.

Bananas.

Pineapples.

Oranges.

Walnuts.

Raisins.

Pecan Nuts.

Figs.

Strawberries and Cream.

French Coffee.